

Oster



Homemade
Bread
at the Push
of a Button!

Deluxe 2-Pound Bread & Dough Maker



CONGRATULATIONS!

Fresh, warm homemade bread is just a few, easy steps away with your new Oster® Deluxe 2-Pound Bread and Dough Maker.

We've done everything we can to make bread baking a breeze. We've streamlined the instructions; designed a simple, easy-to-read control panel; and developed a host of great recipes for breads, doughs, pastas, jams and jellies, spreads and glazes and quick breads.

First review the Safety Guidelines, then turn to Page 12 for the easy step-by-step directions!

Along the way, feel free to ask questions. You can call us toll-free at 1-800-526-2832.

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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

- 1. READ ALL INSTRUCTIONS, PRODUCT LABELS AND WARNINGS BEFORE USING THE BREAD MAKER.**
2. Do not touch hot surfaces. Always use oven mitts when handling hot materials, and allow metal parts to cool before cleaning. Allow the Bread Maker to cool thoroughly before putting in or taking off parts.
3. When unit is not in use and before cleaning, unplug the Bread Maker from wall outlet.
4. To protect against risk of electrical shock, do not immerse the appliance or plugs in water or other liquids.
5. Close supervision is always necessary when this or any appliance is used by or near children, or incapacitated persons.
6. Do not allow anything to rest on the power cord. Do not plug in cord where people may walk or trip on it.
7. Do not operate this or any appliance with a frayed or damaged cord, or plug, or after the appliance malfunctions or is dropped or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
8. Do not let the cord dangle over the edge of a table or counter or touch hot surfaces. Do not place on an unsteady or cloth-covered surface.
9. Avoid contact with moving parts.
10. Do not use attachments not recommended by the manufacturer; they may cause fire, electric shock or injury.
11. Do not use outdoors or for commercial purposes.
12. Do not place the appliance near a hot gas or electric burner, or in a heated oven.

13. To unplug, press and hold the “STOP” button, grip plug and pull from wall outlet. Never pull on the cord.
14. Use of extension cords: A short power supply cord has been provided to reduce the risk of injury resulting from becoming entangled in or tripping over a longer cord. Extension cords are available from hardware stores and may be used with care. The cord should be arranged so that it will not drape over the counter or tabletop where it can be pulled by children or tripped over accidentally. If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord.
15. Electrical power: If electric circuit is overloaded with other appliances, your Bread Maker may not operate properly. The Bread Maker should be operated on a separate electrical circuit from other operating appliances.

THIS UNIT IS INTENDED FOR HOUSEHOLD ONLY

READ AND SAVE THESE INSTRUCTIONS

A SYMPHONY OF INGREDIENTS

Like the instruments in an orchestra, the ingredients in basic bread are very simple: flour, sugar, salt, a liquid (*such as water or milk*), possibly a fat (*such as butter or oil*), and yeast. And, like each musical instrument, each ingredient performs a specific job, and each lends a special flavor to the final masterpiece.

That's why it's important to use the right ingredients in exactly the right proportions to ensure you get the most delicious results!

BEFORE YOU START

We have designed the Oster® Deluxe Bread and Dough Maker to be easy to use. But, like any kitchen appliance, it requires proper use and handling.

BEFORE USE

1. **READ AND KEEP ALL INSTRUCTIONS.**
2. Make sure to remove all foreign matter from the baking pan.
3. Plug the Bread Maker into a properly wired outlet.



WHILE IN USE

Keep the Bread Maker out of the reach of children – IT'S HOT!

1. The temperature is very hot during operation. Be careful to keep your hands and face away from the unit.
2. Do not open the lid or remove the bread pan during operation.
3. Do not place anything on the Bread Maker lid. Do not cover vents.
4. If any buttons are accidentally touched during operation, baking may stop.
5. If a power outage occurs, you can restart the machine if it has not begun the bake cycle. If it is at the bake cycle, then remove bread pan and place into an oven to finish cooking.

WHERE TO USE

1. Use only indoors on a stable, heat-resistant surface.
2. Do not use the Bread Maker where it will be exposed to direct sunlight or other heat sources, such as a stove or oven.
3. Place the unit at least two inches away from walls. If you do not, the walls may become discoloured.

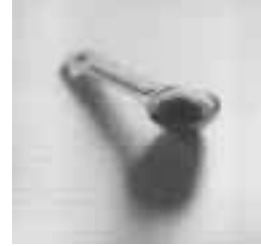
AFTER USE

1. Use oven mitts or a pot holder when taking out the bread pan after baking.
2. Make sure to disconnect the power by unplugging the unit. Allow the Bread Maker to cool down before storing.
3. Read instructions before cleaning. Do not immerse the unit in water. This will cause electric shock and/or damage to the unit.

BASIC INGREDIENTS

YEAST

Yeast is actually a microscopic plant; without it, your bread will not rise. When moistened by a liquid, fed by sugar and carefully warmed, yeast produces gases which cause the dough to rise. If the temperature is too cold, the yeast will not be activated; if it's too warm, it will die. The Oster® Deluxe Bread and Dough Maker takes care of this worry for you by maintaining just the right temperature in the baking chamber at all times. You can use either "active dry yeast," "quick acting," "rapid rise yeast" or one of the new "bread machine yeasts" in your Oster® Deluxe Bread and Dough Maker. If you prefer to use a fast-rising yeast, such as quick rise or rapid rise, merely decrease the amount used. As a general guide, we recommend using 1/2 tsp. of fast-rising yeast per cup of flour. Example: 3 cups bread flour would require 1-1/2 tsp. of fast-rising yeast. Baking powder and baking soda may be used to assist yeast or on their own as leavening in quick breads which require no kneading or rising. Recipes with baking powder and baking soda are different than yeast recipes. Leavening agents cannot be substituted for one another.



SWEETENERS

Sugars sweeten the bread, brown the crust and lend tenderness to the texture. These jobs can be performed by white or brown sugar, molasses, maple or corn syrups, honey, fruits or other sweeteners.



FLOUR

In order for the bread to rise, the flour has to have a high protein content. You should always use a "bread flour" (for white bread recipes) in your bread maker to get the best results. Do not use all-purpose flour, cake flour or self-rising flour.

Unlike white bread flour, whole wheat flour contains bran and wheat germ which inhibit rising. Wheat breads therefore tend to be heavier in texture and smaller in size. A lighter, larger loaf can be achieved by combining whole wheat flour with white bread flour for wheat bread recipes.

LIQUIDS

When liquids are mixed with the proteins in flour, gluten is formed. Gluten is necessary for rising. Many recipes use dry milk, but other liquids, such as fruit juice, beer and water work, too. It's a delicate balance: A recipe with too much liquid may cause the bread to fall during baking while a recipe with too little liquid will not rise. Water is the most common liquid used in bread making. It produces a heavier, crisper crust and a more open texture. Buttermilk results in a light, high-rising and tender bread; it will also help extend the bread's freshness. To offset the acidity of buttermilk, add 1/4 cup of baking soda per cup of buttermilk.



SALT

Salt strengthens the gluten and controls the yeast and makes the dough more elastic. However, it also inhibits rising, so use ordinary table salt and be very careful in measuring. For dietary reasons, it can be omitted and in some cases you can use a vegetable seasoning substitute for flavor.

FATS

Any form of solid shortening or oil can be substituted for one another in some amounts. Fat enriches bread's flavor and keeps it tender and moist. Do not use diet spreads or tub-type margarines as they will affect the quality. Butter adds flavor. The same amount of vegetable shortening or oil can be substituted if you choose. Salted or unsalted butter may be used. Soft spreads will NOT work. Margarine is an acceptable substitute for butter; do not use whippens or diet margarines.



EGGS

Eggs add richness and color to breads, but due to health and safety precautions, do not use with the delay cycle.

IMPORTANT MEASURING TIPS

Because each ingredient plays such a specific role in relationship to the other, it is especially important to measure the ingredients exactly to get the best results.



For **Dry Ingredients**, use standard measuring spoon or measuring cup – not a tableware spoon or coffee cup – and level off. For flour, simply spoon the flour into a measuring cup and level off with a flat kitchen utensil.



For **Liquids**, fill a standard measuring spoon or measuring cup to the level indicated. Check your cup measurement by placing the measuring cup on a flat surface.



For **Solid Fats**, fill a standard measuring spoon or measuring cup to the level indicated and level off with a kitchen utensil.



LAST THINGS LAST!

You'll see this tip often in the book, but it bears repeating: **Always put the liquids in first, the dry ingredients next and the yeast last.** Before adding the yeast, dig a shallow hole in the dry ingredients and place the yeast in the hole so that there is absolutely no contact between the liquids and the yeast; you do not want the yeast to be activated too soon in the process. This is especially important when you are using the **Delay Bake** option.

GETTING TO KNOW YOUR DELUXE BREAD AND DOUGH MAKER

The best way to get there is to use this map. Soon you'll know the electronic bread-baking territory the way you know your own kitchen. In the meantime, here are some easy-to-follow directions to get you started.

THE CONTROL PANEL

IMPORTANT: When using the touch pad controls, be sure to press the pad until you hear a beep.

1. Display Window. The display will indicate the cycle selected (Number from **1** to **8**) and the crust colour (L, P or H) until the Start button is pressed. Then the display shows minute-by-minute countdown during the cycle. The display will show "0:00" when cycle is complete.

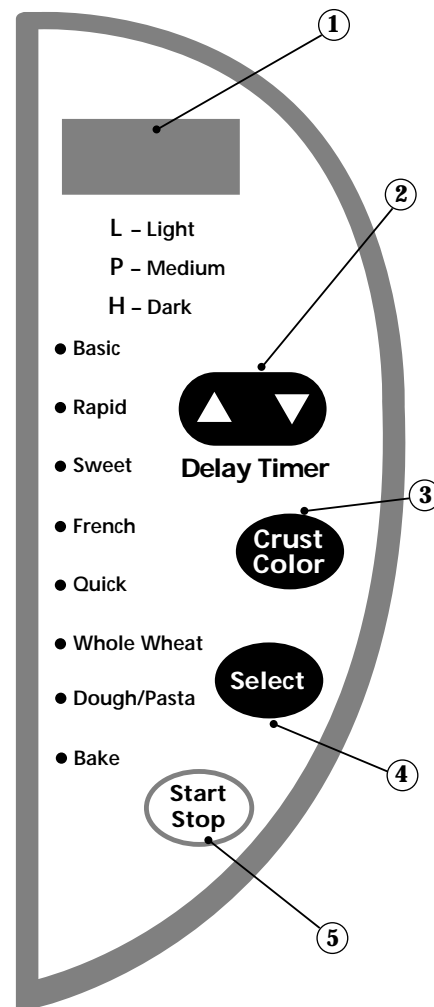
2. Timer. Use the Timer to delay baking. The timer can be set up to 13 hours in advance. The panel has forward and reverse arrows. Arrows move time forward or backward in 10-minute increments. Holding the buttons down continuously will advance or decrease time more quickly.

3. Crust Colour. Choose from light (L), medium (P) or dark (H) crust settings; select "L" for the lowest setting to yield "light" crust; "P" for the default program setting to yield "medium" crust; and "H" for the highest setting to yield "dark" crust. Unit will automatically bake on the medium setting unless another is selected.

4. Select. Press the Select button to choose the setting you desire. Each time you press the button you will hear a "beep" and the setting will advance in the following sequence;

① BASIC: 3:00; ② RAPID: 2:20; ③ SWEET: 2:50; ④ FRENCH: 3:50; ⑤ QUICK BREAD: 1:50;
⑥ WHOLE WHEAT: 3:40; ⑦ DOUGH/PASTA: 1:30; ⑧ BAKE 1:00;

Holding the button down continuously will advance the settings more quickly.



5. Start/Stop. Press the "START/STOP" button to start operation or begin the Timer countdown for delayed completion. *(A signal tone will sound to indicate that the breadmaking cycle has begun).* To stop the operation or cancel a timer setting, press and hold 2 – 3 seconds until you hear a "Beep." The unit will return to its ready condition showing the time for the cycle you had selected.

NOTE: Do not press "STOP" when you are just checking the progress of your bread as this will cancel the cycle.

SETTINGS

Below are brief descriptions of the many different types of bread, doughs, pizzas, pastas, jellies and jams you can make with your new Deluxe Bread and Dough Maker.

- **Basic (1)**

This setting is probably used more often than any other because it gives the best results with almost any recipe (standard white bread, raisin bread and more).

Total cycle time is 3 hours.

- **Rapid (2)**

The Rapid setting will make bread faster than other cycles. We suggest that you use the Classic White Bread recipe and increase the water by 1 to 2 Tbsp. This setting reduces the second knead and final rise times. Total cycle time is 2 hours and 20 minutes.

- **Sweet (3)**

This setting is made for breads containing high amounts of sugar, fats or protein (cheese, eggs, etc.), all of which increase browning. It produces a finished loaf in 2 hours and 50 minutes.

- **French (4)**

This setting is used for the preparation of French white bread. Due to the longer kneading, rising and baking times, the bread has a heartier crust. This entire cycle needs 3 hours and 50 minutes.

- **Quick Bread (5)**

Recipes for this setting will use a quick-acting leavening agent, usually baking powder or baking soda, rather than yeast. Total cycle time is 1 hour and 50 minutes.

- **Whole Wheat (6)**

This setting offers longer rise times to accommodate the slower rising action of bread containing more than 50% whole wheat flour. Total cycle time is 3 hours and 40 minutes.

- **Dough/Pasta (7)**

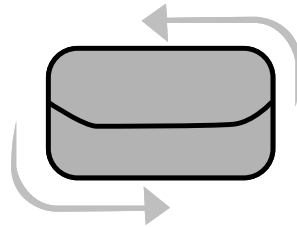
This setting is used to prepare dough for rolls, specialty breads, pizza, pasta, etc., which are shaped by hand, allowed to rise for a final time and then baked or cooked conventionally. Total cycle time is 1 hour and 30 minutes. When cycle is complete, remove the dough and proceed with hand shaping, rolling, etc.

- **Bake (8)**

This setting is for baking doughs or making jams or jellies. Total cycle time is 1 hour.

STEP-BY-STEP DIRECTIONS ON HOW TO USE YOUR BREAD MAKER

1. OPEN THE LID AND REMOVE THE BAKING PAN by twisting the pan counter-clockwise and pulling it out. It is important to remove the Baking Pan from the unit before putting the ingredients into the pan to avoid accidentally spilling ingredients into the inner case.



**Twist Pan
Counter-Clockwise
While Lifting Up**

2. ATTACH THE KNEADING BLADE onto the shaft inside the Baking Pan by lining up the flat side of the blade with the flat side on the shaft. Make sure the Kneading Blade is placed securely on the shaft.

3. MEASURE ALL INGREDIENTS carefully and accurately. Inaccurate measurements, even if only slightly off, can make a difference in results. Add ingredients into the bread pan in the order they are listed. Yeast is always added last and must not come in contact with any liquid. (Before adding yeast, remember to dig a small hole in the flour so that the yeast doesn't prematurely come into contact with the liquids or salt. This is especially important when you are using the Delay Bake Timer.)

4. WIPE WATER AND OTHER SPILLS from the outside of the pan; then rotate the pan counter-clockwise and reinsert the bread pan at an angle with the right end of the handle in the upper right hand corner of the unit and the left end of the handle in the lower left hand corner; turn clockwise, applying pressure to each corner of the pan to make sure it is snapped tightly into the retaining brackets.

5. CLOSE THE LID AND PLUG IN THE BREAD MAKER. You will hear a "beep" and the LED display window will show "1P" for "Basic" setting, "Medium" crust.

6. CHOOSE YOUR PROGRAM. Select the appropriate setting for your recipe by pressing the "SELECT" button on the control panel. Each time "SELECT" is pressed the red LED light will scroll down to the next setting.

7. SELECT CRUST COLOUR. Your bread maker will automatically produce a "medium" crust colour ("P" = the default program) unless another is chosen; select crust colour by pressing the "Crust Colour" button; "L" = low setting (light crust); and "H" = high setting (dark crust).

8. PRESS THE “START/STOP” BUTTON firmly once you have selected your bread type and crust colour. A signal tone will sound to indicate that you have begun! The baking time in hours and minutes will appear in the display. It will count down the remaining bake time in one-minute increments until the bread is done. This bread maker has a convenient Viewing Window so that you may watch the progress of the bread as it is mixed, kneaded and baked. **DO NOT OPEN THE LID DURING THE BAKING CYCLES.**
NOTE: Once the “START/STOP” button is pressed, the selected function(s) cannot be altered. To make any changes at this point, the unit must be stopped, reset and restarted. To stop, press the “START/STOP” button and hold until signal sounds and screen reverts to initial display setting.

9. WHEN THE BREAD IS DONE. When the baking time is completed, a signal tone will sound and the display window will show “0:00” (the “Colon” in the time display will continue flashing). The “Keep Warm” setting will automatically continue to keep the bread warm for one hour after the cycle ends (except when using the dough setting). For best results, remove the bread as soon as possible to keep the crust from getting soggy. Remove the pan using potholders and take the bread out of the pan by turning the pan upside down and shaking it. If you have difficulty removing the bread from the pan, slide a flat rubber or plastic spatula along the sides of the pan to loosen the loaf. If the kneading paddle remains in the bottom of the loaf, use the end of a plastic utensil to remove it. Once removed from the Bread Pan, it’s best to let your bread cool 15 minutes before slicing. Enjoy!

10. KEEP WARM CYCLE automatically begins when the bake time is done. At the end of the 60 minutes, the heater will turn off. **NOTE:** You may remove the Baking Pan at any time during the “Keep Warm” cycle. To turn off the “Keep Warm” feature, simply press the “STOP” button and hold it for 2 – 3 seconds.

CAUTION: Steam will escape when the cover is opened. Be sure to use pot holders or oven mitts to avoid steam burns.

NOTE: Your Bread Maker includes an auto cycle recall feature. When a cycle is completed and the “START/STOP” button is pressed, the unit will automatically revert to the last setting selected.

NOTE: If you wish to make another loaf of bread right away, allow the Bread Maker to cool down for 10 to 15 minutes with the cover open and the pan removed. If you attempt to use the unit too soon, it will signal and the display will read “H:HH”. Press “START/STOP” until the screen reverts to the setting display and wait until the unit has cooled.

11. USING THE DELAY TIMER – You can add the ingredients into your bread pan and set the timer to delay the baking. Baking can be delayed up to 13 hours.

NOTE: Do not use the timer if your recipe includes fresh eggs, milk or other ingredients that may spoil.

- Follow Steps 1 – 7 on the previous page to make sure to measure ingredients into the bread pan in the sequence specified in the recipe. Take special care not to let the yeast contact the liquid ingredients or the salt.
- Then calculate the number of hours and minutes until you want fresh baked bread.

EXAMPLE: If it is 8:00 and you want the bread to finish baking at 2:00, the timer should be set at 6 hours.

- Press the timer button once. The cycle length will appear in the display window.

BAKING CYCLE	CYCLE LENGTH	BAKING CYCLE	CYCLE LENGTH
1 Basic	3:00 hours	5 Quick Bread	1:50 hours
2 Rapid	2:20 hours	6 Whole Wheat	3:40 hours
3 Sweet	2:50 hours	7 Dough/Pasta	1:30 hours
4 French	3:50 hours	8 Bake	1:00 hour

- Use the ▲ Timer button to advance the time in 10 minute increments. (Use ▼ Timer button to subtract time, if necessary). **EXAMPLE:** You have chosen the Sweet Setting and 2:50 appears in the display window. If you wish your bread to begin cooking in 6 hours, you will press the Timer button until 6:00 appears in the display window.
 - Press “START/STOP” to begin the Timer. The colon (:) in the time display begins to flash, indicating that the Timer is engaged.
 - When unit beeps three times and 0:00 appears in the display window, press “START/STOP” to cancel the “KEEP-WARM” cycle and remove the bread.
 - If you make an error while setting the timer and wish to start over, press “START/STOP” and hold until a beep sounds and the screen reverses to the original setting. Timer is canceled and you may begin again.
- NOTE:** If you forget to press “START/STOP”, the Timer will not function.
- When using the Timer Cycle for more than a couple of hours during times of high humidity or hot weather, reduce the liquid by one or two Tbsp. to reduce the possibility of over-rising. Salt may be increased by 1/8 to 1/4 tsp. to keep the dough from rising too quickly and falling. Sugar can also be reduced by up to half the amount called for in the recipe.

12. REMOVABLE LID – Your new Bread Maker is equipped with a removable lid for easy cleaning and storage. To remove the lid, simply raise the lid just short of the vertical position (approx. 70° angle); while holding the base of the unit with one hand, gently hold the front edge of the lid and pull it to the right side so as to pop the left hinge pin out (*you will hear a loud “pop” sound when the hinge pops out*). Then simply slide the lid to the left to remove the right hinge pin.

CYCLE TIMES								
	BASIC (MIN:SEC)	RAPID (MIN:SEC)	SWEET (MIN:SEC)	FRENCH (MIN:SEC)	QUICK BREAD (MIN:SEC)	WHOLE WHEAT (MIN:SEC)	DOUGH (MIN:SEC)	BAKE (MIN:SEC)
PRIMARY KNEAD	10:00	10:00	10:00	18:00	14:00	10:00	20:00	--
PRIMARY RISE	20:00	5:00	5:00	40:00	--	25:00	--	--
SECONDARY KNEAD	15:00	15:00	20:00	22:00	--	20:00	--	--
SECONDARY RISE	20:00	--	30:00	20:00	--	30:00	20:00	--
PUNCH DOWN	00:30	--	00:30	00:30	--	00:30	00:30	--
FINAL RISE	55:00	55:00	55:00	65:00	41:00	70:00	50:00	--
BAKE	60:00	55:00	50:00	65:00	55:00	55:00	--	60:00
TIME TO FRUIT/NUT SIGNAL	40:00	25:00	--	75:00	--	50:00	--	--
TOTAL CYCLE TIME	03:00	02:20	02:50	03:50	01:50	03:40	01:30	01:00

NOTES: The audible signal indicating that it is time to add raisins or other dried fruits applies to the following settings only: Basic, Whole Wheat, French and Rapid.

DISPLAY INFORMATION

Always use the Bread Maker in a room that is free of drafts and is at least 55°F/13°C, but not warmer than 90°F/32°C. Do not use Bread Maker in an unheated garage, outdoors, near a heat vent or in direct sunlight.

Generally, the display window will tell you what is happening with your Bread Maker. Here are some points to consider:

DISPLAY MESSAGE	PROBLEM	HOW TO FIX
0:00 Colon Flashing	Cycle is complete. Keep-Warm is engaged.	Press "START/STOP" button to cancel.
H:HH Signal Beeping	Unit is too hot to begin new breadmaking operation.	Press "START/STOP" button to cancel. Open cover, remove bread pan and allow unit to cool with cover open.
L:LL Signal Beeping	Room Temperature is too low. (Below 59°F/15°C)	Press "START/STOP" button to cancel. Place Bread Maker in a warm room and allow to warm up.
Display Blank	Power has been interrupted.	Unplug unit and plug back into outlet. Unit must be reset. (See P. 6 "While in Use" #5)
E:EE Signal Beeping	Room temperature is too high. (Above 86°F/30°C)	Press "START/STOP" button to cancel. Place Bread Maker in a cooler location and allow it to adjust before using.

REMOVABLE LID

Your new Bread Maker is equipped with a removable lid for easy cleaning and storage. To remove the lid, simply raise the lid just short of the vertical position (approx. 70° angle); while holding the base of the unit with one hand, gently hold the front edge of the lid and pull it to the right side so as to pop the left hinge pin out (you will hear a loud “pop” sound when the hinge pops out). Then simply slide the lid to the left to remove the right hinge pin.

PROBLEM	CHECK THIS:
<i>THE UNIT DOES NOT OPERATE AFTER PUSHING THE “START/STOP” BUTTON</i>	<ul style="list-style-type: none">• Unplugged• Setting was not selected• Did not push “Start/Stop” button to clear display after last cycle
<i>THE BREAD ROSE TOO HIGH</i>	<ul style="list-style-type: none">• Too much yeast or moisture
<i>THE BREAD DID NOT RISE HIGH ENOUGH</i>	<ul style="list-style-type: none">• Too much flour – not enough yeast

For Additional Troubleshooting Tips, See Pages 48 - 49.

TIPS FOR THE GOURMET BAKER

LAST THINGS LAST

You'll see this tip in several places in this book, but it bears repeating: Always put the liquids in first, the dry ingredients in next, and the yeast last (fruits and nuts are added later, after the machine has completed the first knead). Dig a shallow hole in the dry ingredients and place the yeast in the hole so that there's absolutely no contact between the yeast and any liquids or salt. This is especially important when you're using the Delay Bake option. You don't want the yeast to be activated too soon in the process!

PLACEMENT COUNTS!

Place dried fruits, vegetables, and dried spices away from the liquid ingredients in the bread pan. If they soak up water, they can undermine the bread's chemistry.

FRESHNESS FIRST

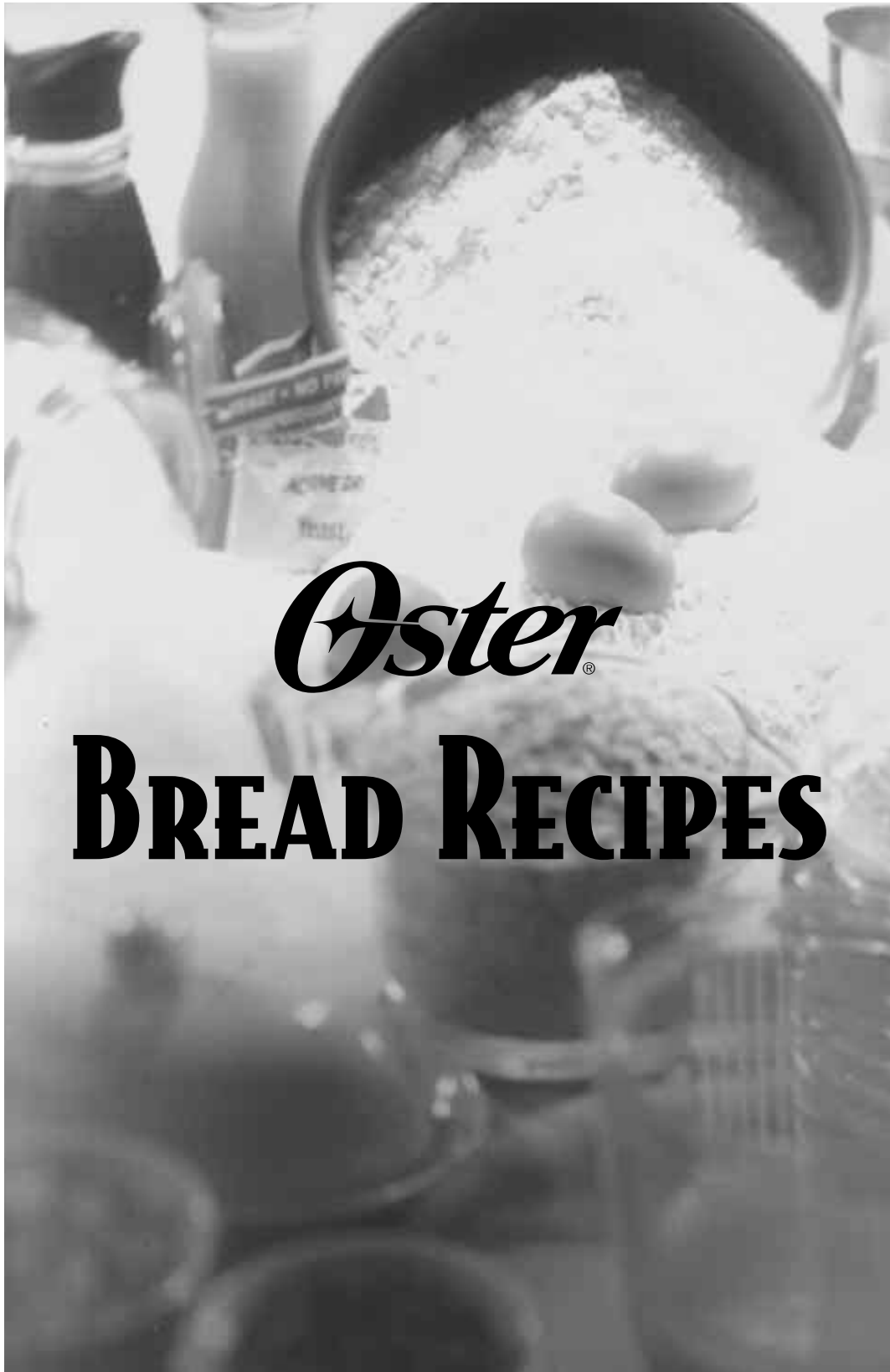
Avoid using perishable ingredients – milk, yogurt, eggs, or cheese – with the Delay Bake function.

JUST WAIT FIFTEEN

For best results, wait fifteen minutes before slicing; the bread needs time to cool.

DEEP FREEZE

To freeze fresh bread, let it cool completely and double-bag in plastic.



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BREAD RECIPES

IMPORTANT

Altitude, weather conditions and accuracy in measurement can all affect the outcome of a loaf; to help compensate for this, we have created each recipe with a range for the liquid portion of the recipe.



We recommend that you begin using the smaller amount of liquid. Allow your Bread Maker to mix the ingredients for a few minutes before checking the dough consistency. If it is dense, oddly shaped or the unit is making a knocking noise, add 1 Tbsp. of water at a time until the dough is soft and pliable.

Do not exceed 4-1/2 cups dry ingredients.

IMPORTANT: Place ingredients into bread pan in the exact order listed. If the ingredients are listed in two columns, begin with the left column and finish with the column on the right.

VICKI'S TRADITIONAL WHITE BREAD

(Basic or Rapid Setting – Timer OK)

All ingredients at room temperature (70°F-80°/21°C-27°C)

	1.5-Pound	2-Pound
Water	8 to 9 oz.	11 to 12 oz.
Salt	1-1/2 tsp.	1-3/4 tsp.
Butter or Margarine	2 Tbsp.	2 Tbsp.
Bread flour	3 cups	4 cups
Dry Milk	2 Tbsp.	2 Tbsp.
Sugar	1 Tbsp.	2 Tbsp.
Active Dry Yeast	2 tsp.	2-1/4 tsp.

Measure all ingredients into bread pan in the order listed above. Select desired setting (①Basic or ②Rapid). Select crust setting if other than "Medium." Press the "Start/Stop" button to begin the breadmaking process. The display will begin counting down the minutes until the end of the cycle. When the baking is complete, the display will read 0:00 and the unit will signal (when this occurs, you may choose to press the "Start/Stop" button to cancel the "Keep-Warm" cycle if desired). Remove the bread and enjoy!

NOTE: Once the "Start/Stop" button is pressed, the selected function(s) cannot be altered. To make any changes once the process has begun, the unit must be stopped, reset and restarted. To stop, press "Start/Stop" and hold until signal sounds and the screen reverts to the setting display.



SHAWN'S CLASSIC WHITE BREAD *(Basic or Rapid Setting – Not for Timer)*

All ingredients at room temperature (70°F-80°/21°C-27°C), except milk

11-12 oz. warm milk (110°F-115°/43°C-46°C)	4 cups bread flour
1-1/2 tsp. salt	1-1/2 Tbsp. sugar
2 Tbsp. butter or margarine, softened	2 tsp. active dry yeast

Measure all ingredients into bread pan in the order listed above, beginning with the column on the left, followed by the column on the right. Select desired setting (Basic or Rapid). Select crust setting if other than "Medium." Press the "Start/Stop" button to begin the breadmaking process. The display will begin counting down the minutes until the end of the cycle. When the baking is complete, the display will read 0:00 and the unit will signal (when this occurs, you may choose to press the "Start/Stop" button to cancel the "Keep-Warm" cycle if desired). Remove the bread and enjoy!

NOTE: Once the "Start/Stop" button is pressed, the selected function(s) cannot be altered. To make any changes once the process has begun, the unit must be stopped, reset and restarted. To stop, press "Start/Stop" and hold until signal sounds and the screen reverts to the setting display.

CINDY'S COUNTRY WHITE BREAD *(Basic or Rapid Setting – Not for Timer)*

All ingredients at room temperature (70°F-80°/21°C-27°C), except milk

8 – 9 oz. warm milk (110°F-115°/43°C-46°C)	1-1/2 Tbsp. butter or margarine, softened
1-1/2 tsp. salt	
1 large egg	1-1/2 Tbsp. sugar
4 cups bread flour	2 tsp. active dry yeast

Measure all ingredients into bread pan in the order listed above, beginning with the column on the left, followed by the column on the right. Select desired setting (Basic or Rapid). Select crust setting if other than "Medium." Press the "Start/Stop" button to begin the breadmaking process. The display will begin counting down the minutes until the end of the cycle. When the baking is complete, the display will read 0:00 and the unit will signal (when this occurs, you may choose to press the "Start/Stop" button to cancel the "Keep-Warm" cycle if desired). Remove the bread and enjoy!

NOTE: Once the "Start/Stop" button is pressed, the selected function(s) cannot be altered. To make any changes once the process has begun, the unit must be stopped, reset and restarted. To stop, press "Start/Stop" and hold until signal sounds and the screen reverts to the setting display.



SCOTT'S FAVOURITE POTATO BREAD

(Basic Setting – Timer OK)

All ingredients at room temperature (70°F-80°/21°C-27°C)

10 – 11 oz. water	1/4 cup instant potato flakes
1-1/4 tsp. salt	2 Tbsp. non-fat dry milk
2 Tbsp. butter or margarine, softened	2-1/2 Tbsp. sugar
4 cups bread flour	2 tsp. active dry yeast

Measure all ingredients into bread pan in the order listed above, beginning with the column on the left, followed by the column on the right. Select desired setting (Basic or Rapid). Select crust setting if other than "Medium." Press the "Start/Stop" button to begin the breadmaking process. The display will begin counting down the minutes until the end of the cycle. When the baking is complete, the display will read 0:00 and the unit will signal (when this occurs, you may choose to press the "Start/Stop" button to cancel the "Keep-Warm" cycle if desired). Remove the bread and enjoy!

NOTE: Once the "Start/Stop" button is pressed, the selected function(s) cannot be altered. To make any changes once the process has begun, the unit must be stopped, reset and restarted. To stop, press "Start/Stop" and hold for 2 – 3 seconds until signal sounds and the screen reverts to the setting display.

KIMMY'S FRENCH COUNTRYSIDE BREAD

(French Setting – Timer OK)

All ingredients at room temperature (70°F-80°/21°C-27°C)

11 – 12 oz. water	4 cups bread flour
1-1/2 tsp. salt	1 Tbsp. sugar
1-1/2 Tbsp. vegetable or olive oil	2 tsp. active dry yeast

Measure all ingredients into bread pan in the order listed above, beginning with the column on the left, followed by the column on the right. Select French setting. Select crust setting if other than "Medium." Press the "Start/Stop" button to begin the breadmaking process. The display will begin counting down the minutes until the end of the cycle. When the baking is complete, the display will read 0:00 and the unit will signal (when this occurs, you may choose to press the "Start/Stop" button to cancel the "Keep-Warm" cycle if desired). Remove the bread and enjoy!

NOTE: Once the "Start/Stop" button is pressed, the selected function(s) cannot be altered. To make any changes once the process has begun, the unit must be stopped, reset and restarted. To stop, press "Start/Stop" and hold for 2 – 3 seconds until signal sounds and the screen reverts to the setting display.



MARC'S ITALIAN HERB BREAD

(French Setting – Timer OK)

All ingredients at room temperature (70°F-80°/21°C-27°C)

10 – 11 oz. water	2 tsp. sugar
1 tsp. salt	2 tsp. dried onion flakes
1-1/2 Tbsp. vegetable or olive oil	1/2 tsp. dried basil
3-1/2 cups bread flour	1/2 tsp. garlic powder
1/4 cup grated parmesan cheese	2 tsp. active dry yeast
1 Tbsp. dried parsley	

Measure all ingredients into bread pan in the order listed above, beginning with the column on the left, followed by the column on the right. Select French setting. Select crust setting if other than "Medium." Press the "Start/Stop" button to begin the breadmaking process. The display will begin counting down the minutes until the end of the cycle. When the baking is complete, the display will read 0:00 and the unit will signal (when this occurs, you may choose to press the "Start/Stop" button to cancel the "Keep-Warm" cycle if desired). Remove the bread and enjoy!

NOTE: Once the "Start/Stop" button is pressed, the selected function(s) cannot be altered. To make any changes once the process has begun, the unit must be stopped, reset and restarted. To stop, press "Start/Stop" and hold for 2 – 3 seconds until signal sounds and the screen reverts to the setting display.

EDDIE'S DELI RYE BREAD

(Whole Wheat Setting – Not for Timer)

All ingredients at room temperature (70°F-80°/21°C-27°C), except buttermilk

8 oz. buttermilk	2 Tbsp. molasses
1-1/2 – 2 oz. water	2 cups bread flour
1-1/4 tsp. salt	1-1/2 cups rye flour
1 large egg	1/4 tsp. baking soda
1 Tbsp. vegetable oil	2 tsp. active dry yeast

Measure all ingredients into bread pan in the order listed above, beginning with the column on the left, followed by the column on the right. Select Whole Wheat setting. Select crust setting if other than "Medium." Press the "Start/Stop" button to begin the breadmaking process. The display will begin counting down the minutes until the end of the cycle. When the baking is complete, the display will read 0:00 and the unit will signal (when this occurs, you may choose to press the "Start/Stop" button to cancel the "Keep-Warm" cycle if desired). Remove the bread and enjoy!

NOTE: Once the "Start/Stop" button is pressed, the selected function(s) cannot be altered. To make any changes once the process has begun, the unit must be stopped, reset and restarted. To stop, press "Start/Stop" and hold for 2 – 3 seconds until signal sounds and the screen reverts to the setting display.



MRS. FRUMPKIN'S BUTTERMILK BREAD

(Whole Wheat Setting – Timer OK)

All ingredients at room temperature (70°F-80°/21°C-27°C)

10 – 11 oz. water	1 cup whole wheat flour
1-1/2 tsp. salt	1 cup rye flour
1-1/2 Tbsp. vegetable oil	2 Tbsp. powdered buttermilk
2 Tbsp. honey	1 Tbsp. vital gluten
1 tsp. white vinegar	1-1/2 tsp. caraway seeds
2 cups bread flour	2 tsp. active dry yeast

Measure all ingredients into bread pan in the order listed above, beginning with the column on the left, followed by the column on the right. Select Whole Wheat setting. Select crust setting if other than "Medium." Press the "Start/Stop" button to begin the breadmaking process. The display will begin counting down the minutes until the end of the cycle. When the baking is complete, the display will read 0:00 and the unit will signal (when this occurs, you may choose to press the "Start/Stop" button to cancel the "Keep-Warm" cycle if desired). Remove the bread and enjoy!

NOTE: Once the "Start/Stop" button is pressed, the selected function(s) cannot be altered. To make any changes once the process has begun, the unit must be stopped, reset and restarted. To stop, press "Start/Stop" and hold for 2 – 3 seconds until signal sounds and the screen reverts to the setting display.

STACIE'S LIGHT RYE BREAD

(Basic Setting – Timer OK)

All ingredients at room temperature (70°F-80°/21°C-27°C)

11 – 12 oz. water	3 cups bread flour
1-1/2 tsp. salt	1 cup rye flour
1-1/2 Tbsp. vegetable oil	2 tsp. active dry yeast
2 Tbsp. packed brown sugar	

Measure all ingredients into bread pan in the order listed above, beginning with the column on the left, followed by the column on the right. Select Basic or Whole Wheat setting. Select crust setting if other than "Medium." Press the "Start/Stop" button to begin the breadmaking process. The display will begin counting down the minutes until the end of the cycle. When the baking is complete, the display will read 0:00 and the unit will signal (when this occurs, you may choose to press the "Start/Stop" button to cancel the "Keep-Warm" cycle if desired). Remove the bread and enjoy!

NOTE: Once the "Start/Stop" button is pressed, the selected function(s) cannot be altered. To make any changes once the process has begun, the unit must be stopped, reset and restarted. To stop, press "Start/Stop" and hold for 2 – 3 seconds until signal sounds and the screen reverts to the setting display.



CARRIE'S HONEY WHEAT BREAD

(Whole Wheat Setting – Timer OK)

All ingredients at room temperature (70°F-80°/21°C-27°C)

9 – 10 oz. water	3-1/2 cups bread flour
1-1/2 tsp. salt	1 cup wheat flakes
2 Tbsp. butter or margarine, softened	2 Tbsp. wheat bran
3 Tbsp. honey	2 tsp. active dry yeast

Measure all ingredients into bread pan in the order listed above, beginning with the column on the left, followed by the column on the right. Select Whole Wheat setting. Select crust setting if other than "Medium." Press the "Start/Stop" button to begin the breadmaking process. The display will begin counting down the minutes until the end of the cycle. When the baking is complete, the display will read 0:00 and the unit will signal (when this occurs, you may choose to press the "Start/Stop" button to cancel the "Keep-Warm" cycle if desired). Remove the bread and enjoy!

NOTE: Once the "Start/Stop" button is pressed, the selected function(s) cannot be altered. To make any changes once the process has begun, the unit must be stopped, reset and restarted. To stop, press "Start/Stop" and hold for 2 – 3 seconds until signal sounds and the screen reverts to the setting display.

CHAD'S SUMMER WHEAT BREAD

(Whole Wheat Setting – Timer OK)

All ingredients at room temperature (70°F-80°/21°C-27°C)

11 – 12 oz. water	2 cups bread flour
1-1/2 tsp. salt	2 cups whole wheat flour
1-1/2 Tbsp. vegetable oil	2 tsp. active dry yeast
2 Tbsp. molasses	

Measure all ingredients into bread pan in the order listed above, beginning with the column on the left, followed by the column on the right. Select Whole Wheat setting. Select crust setting if other than "Medium." Press the "Start/Stop" button to begin the breadmaking process. The display will begin counting down the minutes until the end of the cycle. When the baking is complete, the display will read 0:00 and the unit will signal (when this occurs, you may choose to press the "Start/Stop" button to cancel the "Keep-Warm" cycle if desired). Remove the bread and enjoy!

NOTE: Once the "Start/Stop" button is pressed, the selected function(s) cannot be altered. To make any changes once the process has begun, the unit must be stopped, reset and restarted. To stop, press "Start/Stop" and hold for 2 – 3 seconds until signal sounds and the screen reverts to the setting display.



DANA'S CRACKED WHEAT BREAD

(Whole Wheat Setting – Timer OK)

All ingredients at room temperature (70°F-80°/21°C-27°C)

11 – 12 oz. water	2 Tbsp. honey
1-1/2 tsp. salt	2-1/4 cups bread flour
1-1/2 Tbsp. butter or margarine, softened	1-1/4 cups whole wheat flour
1/2 cup cracked wheat	2-1/4 tsp. active dry yeast

Measure all ingredients into bread pan in the order listed above, beginning with the column on the left, followed by the column on the right. Select Whole Wheat setting. Select crust setting if other than "Medium." Press the "Start/Stop" button to begin the breadmaking process. The display will begin counting down the minutes until the end of the cycle. When the baking is complete, the display will read 0:00 and the unit will signal (when this occurs, you may choose to press the "Start/Stop" button to cancel the "Keep-Warm" cycle if desired). Remove the bread and enjoy!

NOTE: Once the "Start/Stop" button is pressed, the selected function(s) cannot be altered. To make any changes once the process has begun, the unit must be stopped, reset and restarted. To stop, press "Start/Stop" and hold for 2 – 3 seconds until signal sounds and the screen reverts to the setting display.

HEATHER'S 100% WHOLE WHEAT BREAD

(Whole Wheat Setting – Timer OK)

All ingredients at room temperature (70°F-80°/21°C-27°C)

12 – 13 oz. water	4 cups whole wheat flour
2 tsp. salt	1-1/2 Tbsp. vital gluten
2 Tbsp. molasses	2 tsp. active dry yeast
1 Tbsp. packed brown sugar	

Measure all ingredients into bread pan in the order listed above, beginning with the column on the left, followed by the column on the right. Select Whole Wheat setting. Select crust setting if other than "Medium." Press the "Start/Stop" button to begin the breadmaking process. The display will begin counting down the minutes until the end of the cycle. When the baking is complete, the display will read 0:00 and the unit will signal (when this occurs, you may choose to press the "Start/Stop" button to cancel the "Keep-Warm" cycle if desired). Remove the bread and enjoy!

NOTE: Once the "Start/Stop" button is pressed, the selected function(s) cannot be altered. To make any changes once the process has begun, the unit must be stopped, reset and restarted. To stop, press "Start/Stop" and hold for 2 – 3 seconds until signal sounds and the screen reverts to the setting display.



SOURDOUGH BREAD

(Basic Setting – Timer OK)

All ingredients at room temperature (70°F-80°/21°C-27°C)

10 oz. sourdough starter	4 cups bread flour
5 – 6 oz. warm water	3 Tbsp. sugar
1-3/4 tsp. salt	2 tsp. active dry yeast

Measure all ingredients into bread pan in the order listed above, beginning with the column on the left, followed by the column on the right. Select Basic setting. Select crust setting if other than "Medium." Press the "Start/Stop" button to begin the breadmaking process. The display will begin counting down the minutes until the end of the cycle. When the baking is complete, the display will read 0:00 and the unit will signal (when this occurs, you may choose to press the "Start/Stop" button to cancel the "Keep-Warm" cycle if desired). Remove the bread and enjoy!

NOTE: Once the "Start/Stop" button is pressed, the selected function(s) cannot be altered. To make any changes once the process has begun, the unit must be stopped, reset and restarted. To stop, press "Start/Stop" and hold for 2 – 3 seconds until signal sounds and the screen reverts to the setting display.

SOURDOUGH STARTER

2-1/4 tsp. active dry yeast	2 cups all-purpose flour
16 oz. warm water	

In a 2 or 3 quart glass bowl, using a wooden or nylon spoon, mix yeast and warm water, let stand 10 minutes. Add flour; mix until thick batter forms. Batter need not be smooth. Cover loosely with cheesecloth, lightweight kitchen towel or plastic wrap; let stand in warm place for 24 hours. Stir; cover loosely. Place starter in a warm place for 2 to 3 days or until it bubbles and smells sour; stir once a day. Cover loosely with plastic wrap or plastic cover; refrigerate.

TO REPLENISH STARTER

After using a portion of starter, replenish with equal amounts of flour and warm water. For example, if 10 oz. (1-1/4 cups) of starter were removed to make bread, replenish remaining starter with 10 oz. (1-1/4 cups) warm water and 10 oz. (1-1/4 cups) flour. Stir well to blend, cover and let stand in warm place until bubbly, 3 to 5 hours. Store starter in loosely covered glass container in refrigerator. If not used at the end of one week, remove 1 cup starter and discard; then replenish with equal amounts of flour and warm water as instructed above.



HINTS FOR SUCCESSFUL SOURDOUGH BAKING

1. Always make starter in a glass container. Never store in metal containers or use metal utensils. The starter will react with the metal.
2. All ingredients, including starter, should be at room temperature (70°F-80°F/21°C-27°C). Cold ingredients will slow down the activity of the yeast.
3. When removing starter, always replenish it. Let stand at room temperature for 3 to 5 hours, until bubbles start to form. Cover and refrigerate.
4. If starters separates (liquid forms on surface), stir until blended before using.
5. If the liquid that forms on surface of starter turns pink in color at any time, discard the starter and start over again with fresh ingredients.
6. **IMPORTANT:** Sourdough bread made in an automatic breadmaker requires the addition of yeast. The starter's strength and the rising times in the breadmaker are not sufficient to allow for proper rising without the use of additional yeast.

COTTAGE CHEESE AND CHIVE BREAD

(Sweet Setting – Not for Timer)

All ingredients at room temperature (70°F-80°/21°C-27°C)

1 cup cottage cheese	3-3/4 cups bread flour
1 egg	3 Tbsp. dried chives
1-1/2 tsp. salt	2-1/2 Tbsp. sugar
2 Tbsp. butter or margarine	2-1/4 tsp. active dry yeast
3 – 4 oz. water	

Measure all ingredients into bread pan in the order listed above, beginning with the column on the left, followed by the column on the right. Select Sweet setting. Select crust setting if other than "Medium." Press the "Start/Stop" button to begin the breadmaking process. The display will begin counting down the minutes until the end of the cycle. When the baking is complete, the display will read 0:00 and the unit will signal (when this occurs, you may choose to press the "Start/Stop" button to cancel the "Keep-Warm" cycle if desired). Remove the bread and enjoy!

NOTE: Once the "Start/Stop" button is pressed, the selected function(s) cannot be altered. To make any changes once the process has begun, the unit must be stopped, reset and restarted. To stop, press "Start/Stop" and hold for 2 – 3 seconds until signal sounds and the screen reverts to the setting display.



PUMPERNICKEL BREAD

(Basic or Whole Wheat Setting – Not for Timer)

All ingredients at room temperature (70°F-80°/21°C-27°C), except milk

4 oz. milk	2-1/2 cups bread flour
6 – 7 oz. water	1 cup rye flour
1-1/2 tsp. salt	1 tsp. onion powder
2 Tbsp. molasses	1 Tbsp. cocoa, optional
1-1/2 Tbsp. butter or margarine	2-1/4 tsp. active dry yeast

Measure all ingredients into bread pan in the order listed above, beginning with the column on the left, followed by the column on the right. Select Basic or Whole Wheat setting. Select crust setting if other than "Medium." Press the "Start/Stop" button to begin the breadmaking process. The display will begin counting down the minutes until the end of the cycle. When the baking is complete, the display will read 0:00 and the unit will signal (when this occurs, you may choose to press the "Start/Stop" button to cancel the "Keep-Warm" cycle if desired). Remove the bread and enjoy!

NOTE: Once the "Start/Stop" button is pressed, the selected function(s) cannot be altered. To make any changes once the process has begun, the unit must be stopped, reset and restarted. To stop, press "Start/Stop" and hold for 2 – 3 seconds until signal sounds and the screen reverts to the setting display.

TRACI'S OATMEAL BREAD

(Basic Setting – Timer OK)

All ingredients at room temperature (70°F-80°/21°C-27°C)

10 – 11 oz. water	3-3/4 cups bread flour
1-3/4 tsp. salt	2 Tbsp. oat bran
3 Tbsp. honey	2 Tbsp. dry milk
2 Tbsp. butter or margarine	2 tsp. active dry yeast
3/4 cup quick cook oats	

Measure all ingredients into bread pan in the order listed above, beginning with the column on the left, followed by the column on the right. Select Basic setting. Select crust setting if other than "Medium." Press the "Start/Stop" button to begin the breadmaking process. The display will begin counting down the minutes until the end of the cycle. When the baking is complete, the display will read 0:00 and the unit will signal (when this occurs, you may choose to press the "Start/Stop" button to cancel the "Keep-Warm" cycle if desired). Remove the bread and enjoy!

NOTE: Once the "Start/Stop" button is pressed, the selected function(s) cannot be altered. To make any changes once the process has begun, the unit must be stopped, reset and restarted. To stop, press "Start/Stop" and hold for 2 – 3 seconds until signal sounds and the screen reverts to the setting display.



RAISIN BREAD

(Basic Setting – Not for Timer)

All ingredients at room temperature (70°F-80°/21°C-27°C)

	1.5-Pound	2-Pound
Water	7 to 9 oz.	10 to 11 oz.
Salt	1 tsp.	1-1/2 tsp.
Butter or margarine	1-1/2 Tbsp.	2 Tbsp.
Bread flour	3 cups	4 cups
Sugar	2 Tbsp.	3 Tbsp.
Dry Milk	1-1/2 Tbsp.	2 Tbsp.
Cinnamon	1 tsp.	1-1/2 tsp.
Active Dry Yeast	1-3/4 tsp.	2-1/4 tsp.
Raisins	3/4 cup	1 cup

Measure all ingredients into bread pan in the order listed above. Select Basic setting. Select crust setting if other than "Medium." Press the "Start/Stop" button to begin the breadmaking process. The display will begin counting down the minutes until the end of the cycle. When the unit signals during the kneading cycle, add the raisins a few at a time. When the unit signals and the display reads 0:00, the baking is complete. Press "Start/Stop" to cancel "Keep-Warm" cycle. Remove the bread and enjoy!

NOTE: Once the "Start/Stop" button is pressed, the selected function(s) cannot be altered. To make any changes once the process has begun, the unit must be stopped, reset and restarted. To stop, press "Start/Stop" and hold for 2 – 3 seconds until signal sounds and the screen reverts to the setting display.



HONEY GRAIN BREAD

(Whole Wheat Setting – Timer OK)

All ingredients at room temperature (70°F-80°/21°C-27°C)

	1.5-Pound	2-Pound
Water	8 to 10 oz.	11 to 12 oz.
Salt	1 tsp.	1-1/2 tsp.
Butter or margarine	2 Tbsp.	2-1/2 Tbsp.
Honey	1-1/2 Tbsp.	2 Tbsp.
Bread flour	2-1/4 cups	2-1/2 cups
Whole What Flour	1 cup	1-1/4 cups
Quick Cook Oats	1/2 cup	2/3 cup
Active Dry Yeast	2 tsp.	2-1/4 tsp.

Measure all ingredients into bread pan in the order listed above. Select Basic setting. Select crust setting if other than "Medium." Press the "Start/Stop" button to begin the breadmaking process. The display will begin counting down the minutes until the end of the cycle. When the unit signals during the kneading cycle, add the raisins a few at a time. When the unit signals and the display reads 0:00, the baking is complete. Press "Start/Stop" to cancel "Keep-Warm" cycle. Remove the bread and enjoy!

NOTE: Once the "Start/Stop" button is pressed, the selected function(s) cannot be altered. To make any changes once the process has begun, the unit must be stopped, reset and restarted. To stop, press "Start/Stop" and hold for 2 – 3 seconds until signal sounds and the screen reverts to the setting display.



PETER'S SPECIAL WINTER BREAD
(*Sweet Setting – Not for Timer*)

All ingredients at room temperature (70°F-80°/21°C-27°C)

7 – 8 oz. water	1/4 cup corn meal
1-1/4 tsp. salt	2-3/4 cups bread flour
2 Tbsp. butter or margarine	2/3 cup whole wheat flour
1 egg, large	2-1/4 tsp. active dry yeast
1/4 cup molasses	

Measure all ingredients into bread pan in the order listed above, beginning with the column on the left, followed by the column on the right. Select Sweet setting. Select crust setting if other than "Medium." Press the "Start/Stop" button to begin the breadmaking process. The display will begin counting down the minutes until the end of the cycle. When the baking is complete, the display will read 0:00 and the unit will signal (when this occurs, you may choose to press the "Start/Stop" button to cancel the "Keep-Warm" cycle if desired). Remove the bread and enjoy!

NOTE: Once the "Start/Stop" button is pressed, the selected function(s) cannot be altered. To make any changes once the process has begun, the unit must be stopped, reset and restarted. To stop, press "Start/Stop" and hold for 2 – 3 seconds until signal sounds and the screen reverts to the setting display.

100% WHOLE WHEAT BREAD – FAT FREE
(*Whole Wheat Setting – Timer OK*)

All ingredients at room temperature (70°F-80°/21°C-27°C)

	1.5-Pound	2-Pound
Water	8 to 9 oz.	11 to 12 oz.
Salt	1-1/2 tsp.	1-3/4 tsp.
Honey	1-1/2 Tbsp.	2 Tbsp.
Molasses	1-1/2 Tbsp.	2 Tbsp.
Whole What Flour	3 cups	4 cups
Vital Gluten	1 Tbsp.	1-1/2 Tbsp.
Active Dry Yeast	2 tsp.	2-1/2 tsp.

Measure all ingredients into bread pan in the order listed above. Select Whole Wheat setting. Select crust setting if other than "Medium." Press the "Start/Stop" button to begin the breadmaking process. The display will begin counting down the minutes until the end of the cycle. When the baking is complete, the display will read 0:00 and the unit will signal (when this occurs, you may choose to press the "Start/Stop" button to cancel the "Keep-Warm" cycle if desired). Remove the bread and enjoy!

NOTE: Once the "Start/Stop" button is pressed, the selected function(s) cannot be altered. To make any changes once the process has begun, the unit must be stopped, reset and restarted. To stop, press "Start/Stop" and hold for 2 – 3 seconds until signal sounds and the screen reverts to the setting display.



MULTI-GRAIN BREAD

(Whole Wheat Setting – Not for Timer)

All ingredients at room temperature (70°F-80°/21°C-27°C), except buttermilk

9 to 10 oz. buttermilk	3 Tbsp. wheat berries, cooked, optional*
1-1/4 tsp. salt	1-1/2 cups whole wheat flour
2-1/2 Tbsp. butter	1-1/2 cups bread flour
3 Tbsp. honey	2 Tbsp. sugar
1/3 cup carrots, shredded	1/4 tsp. baking soda
1/3 cup wheat germ	2-1/2 tsp. active dry yeast
1/3 cup oats, quick-roll	1/2 cup raisins

NOTE: Add raisins after the “Fruit & Nut” beep.

Measure all ingredients into bread pan in the order listed above, beginning with the column on the left, followed by the column on the right. Select Whole Wheat setting. Select crust setting if other than “Medium.” Press the “Start/Stop” button to begin the breadmaking process. The display will begin counting down the minutes until the end of the cycle. When the baking is complete, the display will read 0:00 and the unit will signal (when this occurs, you may choose to press the “Start/Stop” button to cancel the “Keep-Warm” cycle if desired). Remove the bread and enjoy!

NOTE: Once the “Start/Stop” button is pressed, the selected function(s) cannot be altered. To make any changes once the process has begun, the unit must be stopped, reset and restarted. To stop, press “Start/Stop” and hold for 2 – 3 seconds until signal sounds and the screen reverts to the setting display.

** To cook wheat berries, soak overnight in water, then drain and add to boiling water. Bring back to boil, cover, reduce heat and simmer 60 minutes or until tender. Drain and cool completely under running water. Drain well before adding to bread pan.*

APPLE WALNUT BREAD

(Sweet Setting – Not for Timer)

All ingredients at room temperature (70°F-80°/21°C-27°C)

6 oz. unsweetened apple sauce	1/4 cup packed brown sugar
3 – 4 oz. apple juice	1-1/4 tsp. cinnamon
1 tsp. salt	1/2 tsp. baking soda
3 Tbsp. butter or margarine	2 tsp. active dry yeast
1 large egg	1/2 cup chopped walnuts
4 cups bread flour	

Measure all ingredients into bread pan in the order listed above, beginning with the column on the left, followed by the column on the right. Select Sweet setting. Select crust setting if other than “Medium.” Press the “Start/Stop” button to begin the breadmaking process. The display will begin counting down the minutes until the end of the cycle. When the baking is complete, the display will read 0:00 and the unit will signal (when this occurs, you may choose to press the “Start/Stop” button to cancel the “Keep-Warm” cycle if desired). Remove the bread and enjoy!



TINA'S SPRINGTIME FAVORITE BREAD

(Sweet Setting – Not for Timer)

All ingredients at room temperature (70°F-80°F/21°C-27°C)

8 – 9 oz. water	3-3/4 cups bread flour
1 tsp. salt	1/2 cup sugar
1/4 cup butter or margarine	3 Tbsp. dry milk
1 large egg	2 tsp. active dry yeast
1 -1/2 tsp. vanilla extract	3/4 cup raisins
1-1/4 tsp. almond extract	1/2 cup candied orange peel

Measure all ingredients into bread pan in the order listed above, beginning with the column on the left, followed by the column on the right. Select Sweet setting. Select crust setting if other than "Medium". Press the "START/STOP" button to begin the breadmaking process. The display will begin counting down the minutes until the end of the cycle. When the baking is complete, the display will read 0:00 and the unit will signal (when this occurs, you may choose to press the "START/STOP" button to cancel the "KEEP-WARM" cycle if desired). Remove the bread and enjoy!

QUICK BREAD INSTRUCTIONS

Unlike yeast breads, quick breads do not use yeast as the rising agent. Therefore, the knead and rise cycles have been omitted. Instead, quick breads use baking powder and/or baking soda along with steam to act as a

INSTRUCTIONS FOR MAKING QUICK BREAD:

1. Measure all ingredients into bread pan. Position pan in baking chamber.
2. Select Quick Bread Setting. Press "START/STOP"; let ingredients mix for 5 minutes. Using rubber spatula, scrape down sides of the bread pan to eliminate flour pockets in the corners.
3. When the quick bread has finished baking, press "**START/STOP**" to cancel the feature. Remove pan to a heatproof surface and let cool in pan 5 minutes to allow bread to "set." Remove bread from pan to wire rack and cool completely before slicing.

***NOTE:** If, due to humidity or altitude, your Quick Bread does not achieve desired texture, you may choose to allow the bread to remain in the Breadmaker during the "KEEP WARM" cycle until it reaches the desired texture.

QUICK BREAD RECIPES

CONNIE'S CRANBERRY NUT BREAD

(Quick Bread Setting – Not for Timer)

All ingredients at room temperature (70°F-80°F/21°C-27°C), except milk

10 oz. milk	3-1/2 tsp. baking powder
1 large egg	1 tsp. salt
3 Tbsp. vegetable oil	1 cup coarsely chopped cranberries
2-1/2 cups all-purpose flour	1 cup chopped walnuts
3/4 cup sugar	

Measure milk, egg and oil into bread pan and set aside. In a medium mixing bowl, combine remaining dry ingredients except cranberries and nuts. Mix well and add to bread pan. Then add the cranberries and nuts.

Select Quick Bread setting. Select Dark Crust Color Setting. Press **“START/STOP”**. When unit signals and the display reads 0:00, the baking cycle is complete; press **“START/STOP”** to cancel the **“KEEP-WARM”** feature. Remove the bread and enjoy!

DAD'S FAVORITE APRICOT NUT BREAD

(Quick Bread Setting – Not for Timer)

All ingredients at room temperature (70°F-80°F/21°C-27°C)

6 oz. orange juice	1 large egg
2 Tbsp. butter or margarine	2 cups all-purpose flour.
3/4 cup sugar	2 tsp. baking powder
1/4 tsp baking soda	1 tsp. salt
1 cup chopped dried apricots	3/4 cup slivered almonds

Measure orange juice, eggs and butter into bread pan and set aside. In a medium mixing bowl, combine remaining ingredients and stir together. Add to bread pan,

Select Quick Bread setting. Press **“START/STOP”**. When unit signals and the display reads 0:00, the baking cycle is complete; press **“START/STOP”** to cancel the **“KEEP-WARM”** feature. Remove the bread and enjoy!

DOUGH INSTRUCTIONS

1. Follow General Operating Instructions.
 2. Press the Select button to reach the dough setting.
 3. Press "START/STOP". The read-out on the display will begin counting down the time on the Dough setting. When dough is ready, the unit will signal and the display will read 0:00.
 4. Press "Start/Stop," holding it down until you hear a "beep" and the display clears.
 5. To remove the bread pan, grasp handle firmly and lift pan out.
- NOTE:** The pan does not get hot when using the dough setting.

PREPARING DOUGH FOR BAKING

1. Lightly sprinkle all-purpose flour onto a pastry mat or board. Using a rubber spatula or wooden spoon, remove dough from the bread pan and place on lightly floured surface. Knead by hand 2 or 3 times to release the air. If the dough is easy to handle without flour, shape on a lightly oiled, clean countertop.
2. Shape dough into your favorite rolls, coffee cake, etc., (*suggestions follow*). Place on greased baking pan. Cover dough with a clean cloth and let rise until almost doubled in size, about 1 hour.
3. Bake as directed in the recipe. Remove from pan and cool on a wire rack or serve warm.

CRUST TREATMENTS AND GLAZES

After rolls rise, just before baking, gently apply desired glaze with a pastry brush. Bake as directed in the recipe.

- For a shiny golden crust, use Egg Glaze or Egg Yolk Glaze.
- For a shiny chewy crust, use Egg White Glaze (*crust will be lighter in colour*).

DOUGH RISING TIPS

To ensure a warm place for rising, choose a sunny window, place on top of the refrigerator or turn on the oven to 200°F/100°C for one minute and turn it off; place covered bread or rolls in oven or fill a large, shallow pan with boiling water and place pan of rolls on a rack over the water.

EGG GLAZE	EGG YOLK GLAZE	EGG WHITE GLAZE
Mix 1 slightly beaten egg with 1 Tbsp. water or milk	Mix 1 slightly beaten egg yolk with 1 Tbsp. water or milk	Mix 1 slightly beaten egg white with 1 Tbsp. water

NOTE: To keep unused egg yolk fresh for several days, cover with cold water and store in refrigerator in a covered container.

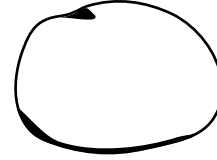


VARIATIONS FOR SHAPING DOUGH

Easy Dinner Rolls

Divide dough into 12 equal pieces, shape into balls and place in greased muffin cups. Cover, let rise and bake as directed.

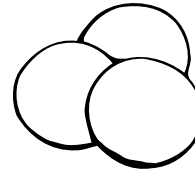
MAKES 12



Cloverleaves

Lightly grease 12 muffin cups. Divide dough into 36 1-inch pieces. Pull edges under, smoothing tops to shape into balls. Place 3 balls in each muffin cup, smooth-side-up. Cover, let rise and bake as directed.

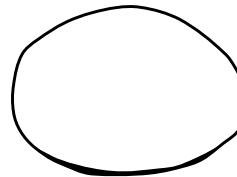
MAKES 12



Simple Pan Rolls

Lightly grease 8 x 1-1/2-inch, or 9 x 1-1/2 inch, round baking pan. Divide dough into 12 pieces. Shape each piece into a ball, pulling edges under to make a smooth top. Arrange rolls smooth-side-up in prepared pan. Cover, let rise and bake as directed.

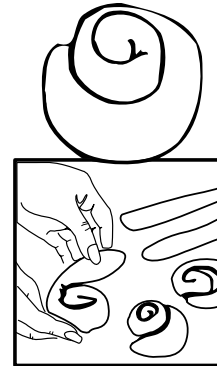
MAKES 12



Swirls

Lightly grease baking sheet. Divide dough into 10 equal pieces. On a lightly floured surface, using your hand, roll each piece into a pencil-like strand about 10 inches long. Beginning at the center, continue wrapping each piece around the center to form a swirl. Place rolls 2 – 3 inches apart on prepared baking sheet. Cover, let rise and bake as directed.

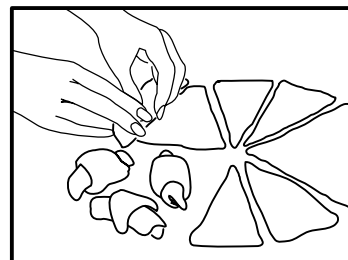
MAKES 10



Butterhorns

Lightly grease baking sheet and set aside. On lightly floured surface, roll dough into a 12-inch circle. Brush dough with melted butter. Cut into 12 wedges. To shape rolls, begin at wide end of wedge and roll toward point. Place rolls point side down, 2 to 3 inches apart, on prepared baking sheet. Cover, let rise and bake as directed.

MAKES 12



RISING

TO REDUCE RISING TIME OF DOUGH

- Preheat conventional oven to 200°F/93°C for 5 minutes, then turn off oven. Shape dough, place on baking pan as directed and cover with a clean kitchen towel. Place dough in oven until doubled in size. This will surely reduce rising time by about one-half.
- Recipes using whole grain or unrefined flours contain less gluten and may not rise as much as those using white bread flour. As a result, these heavier breads may fall slightly in the center. This is normal and will not affect the taste of the bread. Wheat gluten can also be added to improve the shape and volume of bread made with low gluten flours.

STORING

KEEPING YOUR BREAD FRESH

- There are no preservatives in your home made bread, so store cooled loaf in a tightly sealed plastic bag. If desired, enclose a stalk of celery in the bag to keep bread fresh longer. Do not store in the refrigerator as this causes bread to dry out faster.

DOUGH RECIPES

CHUCK'S HONEY & WHEAT ROLLS

(Dough Setting – Not for Timer)

All ingredients at room temperature (70°F-80°/21°C-27°C)

1 cup water	2 cups bread flour
1 tsp. salt	1-1/4 cups whole wheat flour
1/4 cup honey	1 egg
2 tsp. active dry yeast	

Measure all ingredients into bread pan. Select Dough setting. Press "Start/Stop". When unit signals and display reads 0:00, press "Start/Stop" and remove dough. Shape as desired, see *Shaping Dough*. Bake at 350°F/177°C for 25 to 30 minutes.

MAKES 12 ROLLS

JANET'S FOCACCIA

(Dough Setting – Timer OK)

All ingredients at room temperature (70°F-80°/21°C-27°C)

9 oz. water	3 Tbsp. olive oil (for dough)
1 tsp. salt	1 to 2 cloves garlic, minced
1-1/2 tsp. dried rosemary	3 cups bread flour
1-3/4 tsp. active dry yeast	1-1/2 Tbsp. olive oil (for topping)
1/2 cup sun dried tomatoes, reconstituted and chopped	1/2 cup Parmesan cheese, grated

Measure all ingredients into bread pan except 1-1/2 Tbsp olive oil, tomatoes and parmesan cheese. Select Dough setting. Press "Start/Stop". When the unit signals and the display reads 0:00, press "Start/Stop" and remove the dough. Pat dough into a greased 9 x 13 inch pan. Cover; let rise for 30 minutes. With the handle of a wooden spoon, make indentations in dough, about 1 inch apart. Brush dough with 1-1/2 Tbsp olive oil, sprinkle with tomatoes and Parmesan cheese.

Preheat oven to 400°F/204°C. Bake 15 - 20 minutes or until edges are golden brown. Let cool, cut into squares to serve.

MAKES 1 FOCACCIA

BRAN BUNS

(Dough Setting – Not for Timer)

All ingredients at room temperature (70°F-80°/21°C-27°C)

6.5 to 7 oz. water	3/4 tsp. salt
1/3 cup butter or margarine	1 egg
2-3/4 cups bread flour	1/3 cup wheat bran
3 Tbsp. sugar	2-1/4 tsp. active dry yeast

Measure all ingredients into bread pan. Select Dough setting. Press “Start/Stop”. When unit signals and display reads 0:00, press “Start/Stop” and remove dough. Shape as desired, see *Shaping Dough*. Bake at 350°F/177°C for 25 to 30 minutes.

MAKES 12 BUNS OR 24 ROLLS

STEVE’S BREAD PRETZELS

(Dough Setting – Timer OK)

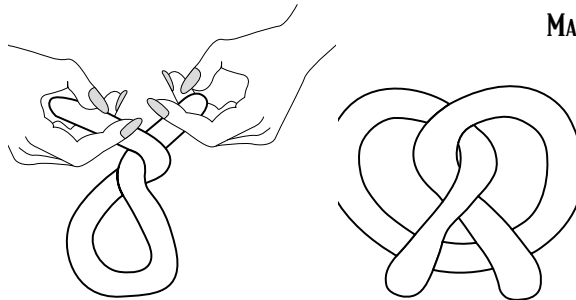
All ingredients at room temperature (70°F-80°/21°C-27°C)

6.5 to 7 oz. water	1/4 tsp. salt
2 cups bread flour	1/2 tsp. sugar
1-1/2 tsp. active dry yeast	1 egg, slightly beaten
1 to 2 Tbsp. coarse (Kosher) salt	

Measure all ingredients into bread pan, except egg and coarse salt. Press “Start/Stop” to clear display. Select Dough setting. Press “Start/Stop”. When unit signals and display reads 0:00, press “Start/Stop” and remove dough.

Preheat oven to 450°F/232°C. Divide dough into 12 pieces. Roll each into 8-inch rope. Form into pretzel shape or leave in stick shape. Place on a greased cookie sheet, brush each with beaten egg. Sprinkle with coarse salt. Bake in preheated oven for 12 to 15 minutes.

MAKES 12 PRETZELS



CASSIE'S ENGLISH MUFFINS

(Dough Setting – Timer OK)

All ingredients at room temperature (70°F-80°/21°C-27°C)

6 to 7 oz. water	1 tsp. salt
2 Tbsp. butter or margarine	2-1/4 cups bread flour
1/4 cup dry milk	1/4 cup wheat germ
1/4 cup quick cook oats	2 Tbsp. sugar
2 tsp. active dry yeast	1/4 cup cornmeal

Measure all ingredients into bread pan, except cornmeal. Select Dough setting. Press "Start/Stop". When unit signals and display reads 0:00, press "Start/Stop" and remove dough.

Sprinkle cornmeal over flat surface. Place dough on cornmeal and roll to 1/4-inch thickness. Cut into 2-1/2 to 3-inch circles. Place dough, cornmeal-side-down, on an ungreased baking sheet. Cover and let rise in a warm, draft-free place for 30 minutes. Preheat electric griddle or fry pan to 250°F/121°C. Cook, cornmeal-side-down about 8 minutes or until golden brown. turn and cook another 8 minutes.

MAKES 10 TO 12 3-INCH MUFFINS

DEBRA'S BUTTER ROLLS

(Dough Setting – Not for Timer)

All ingredients at room temperature (70°F-80°/21°C-27°C), except milk

6 to 7 oz. milk	1 tsp. salt
1/4 cup water	1/4 cup butter
1 egg	2-3/4 cups bread flour
2 Tbsp. sugar	2 tsp. active dry yeast

Measure all ingredients into bread pan. Select Dough setting. Press "Start/Stop". When unit signals and display reads 0:00, press "Start/Stop" and remove dough. Shape as desired, *see Shaping Dough*. Bake at 350°F/177°C for 25 to 30 minutes.

MAKES 12 ROLLS

COFFEE CAKE

(Dough Setting – Not for Timer)

All ingredients at room temperature (70°F-80°/21°C-27°C), except milk

6 to 7 oz. milk	1 tsp. salt
1 egg yolk	1 Tbsp. butter or margarine
2-1/4 cups bread flour	1/4 cup sugar
2 tsp. active dry yeast	

Measure all ingredients into bread pan. Select Dough setting. Press "Start/Stop". When unit signals and display reads 0:00, press "Start/Stop" and remove dough. Pat dough into greased 9-inch round, or 5 x 7-inch oblong cake pan. Add topping.

MAKES 1 COFFEE CAKE

TOPPING

2 Tbsp. butter, melted	1/2 cup sugar
1 tsp. ground cinnamon	1/2 cup chopped pecans

Powdered Sugar Glaze, optional

Drizzle butter over dough. In small bowl, mix sugar, cinnamon and nuts; sprinkle onto butter. Cover; let rise in warm place about 30 minutes. Bake in preheated oven (375°F/191°C) 20 to 25 minutes, until golden brown. Cool 10 minutes in pan on rack. Drizzle with powdered sugar glaze if desired.

MAKES ENOUGH TO COVER 1 COFFEE CAKE

POWDERED SUGAR GLAZE

(for Coffee Cakes and Sweet Rolls)

1 cup sifted powdered sugar	1 tsp. butter or margarine, softened
1 or 2 Tbsp. water or milk	1/2 tsp. vanilla

In a small bowl, combine all ingredients and blend until smooth. Spread or drizzle glaze on slightly warm coffee cake or sweet rolls.

MAKES ENOUGH TO COVER 1 COFFEE CAKE

CINNAMON ROLLS

(Dough Setting – Timer OK)

All ingredients at room temperature (70°F-80°/21°C-27°C)

1-1/2 lb. recipe *Classic White Bread Dough*

2 Tbsp. butter or margarine, softened 1/4 cup sugar

2 tsp. ground cinnamon Powdered Sugar Glaze (page 41)

Combine all ingredients for *Classic White* recipe in bread pan. Select Dough setting. Press “Start/Stop”. When unit signals and display reads 0:00, press “Start/Stop” and remove dough.

On a lightly floured surface, roll dough into rectangle (15 x 9-inches), spread soft butter on dough. Mix sugar and cinnamon; sprinkle over butter. Roll up tightly, beginning at 15-inch side. Pinch edges to seal. Stretch roll to make even. Cut nine 1-1/2-inch slices. Arrange in a greased 9 x 9 x 2-inch square pan, spacing evenly. Cover; let rise until double in size; about 40 minutes. Preheat oven to 375°F/191°C. Bake 25 to 30 minutes or until golden brown. Cool on wire rack for 10 minutes. Top warm rolls with glaze (see page 41). **MAKES 9 ROLLS**

JIM’S PIZZA CRUST

(Dough Setting – Timer OK)

All ingredients at room temperature (70°F-80°/21°C-27°C)

	1.5-Pound	2-Pound
Water	7 to 8 oz.	10 to 11 oz.
Salt	1/2 tsp.	3/4 tsp.
Olive Oil or Vegetable Oil	2 Tbsp.	3 Tbsp.
All-purpose flour	3 cups	4 cups
Active Dry Yeast	1-1/2 tsp.	2 tsp.

Combine all ingredients into bread pan. Select Dough setting. Press “Start/Stop”. When unit signals and display reads 0:00, press “Start/Stop” and remove dough.

Pat dough into 12 x 15-inch jelly roll pan or greased 12-inch round (1-1/2 pound recipe), or 14-inch round pizza pan (2 pound recipe). Preheat oven to 400°F/204°C. Spread pizza sauce over dough. Sprinkle toppings over sauce. Bake 15 to 20 minutes, or until crust is golden brown.

PIZZA TOPPINGS (optional)

1 cup (8 oz.) prepared pizza sauce	1 pkg. (3 – 4 oz.) sliced pepperoni
1/2 lb. bulk pork sausage, browned and drained	1 can (4 oz.) mushroom steps and pieces, drained
1/3 cup chopped onions	1 cup chopped green peppers

MULTI-GRAIN CINNAMON RAISIN BAGELS

(Dough Setting – Timer OK)

All ingredients at room temperature (70°F-80°/21°C-27°C)

	1.5-Pound	2-Pound
Water	6 to 8 oz.	10 to 11 oz.
Salt	1-1/2 tsp.	2 tsp.
Olive Oil or Vegetable Oil	1 Tbsp.	2 Tbsp.
Bread flour	2 cups	2-3/4 cups
Quick cook oatmeal	1/2 cup	2/3 cup
Whole wheat flour	1/4 cup	1/3 cup
Brown sugar, packed	1 Tbsp.	1-1/2 Tbsp.
Cinnamon	1-1/2 tsp.	2 tsp.
Active Dry Yeast	1-1/2 tsp.	2 tsp.
Raisins	1/2 cup	3/4 cup

Measure all ingredients into bread pan. Select Dough setting. Press "Start/Stop".

When unit signals and display reads 0:00, press "Start/Stop" and remove dough.

Divide dough into 6 to 10 equal pieces. Roll each piece into a rope. Wrap rope around four fingers, moisten ends, overlap and join ends. Turn circle inside out. Place shaped bagels on greased baking sheet at least 1 inch apart. Cover with lightly dampened cloth.

Allow to rise until puffy, about 30 minutes. Heat 4 to 6 quarts water to a boil in Dutch oven or stockpot. Drop 2 to 3 bagels into boiling water. Boil 1-1/2 minutes on each side. Remove with slotted spoon and drain on towel. Repeat with remaining bagels.

Lightly grease baking sheet or dust with cornmeal to prevent from sticking. Bake in preheated 400°F/212°C oven for 20 to 25 minutes or until golden brown. For crispier crust, spritz bagels several times with water during baking. **MAKES 6 – 10 BAGLES**

KEN'S BASIC EGG BAGELS

(Dough Setting – Not for Timer)

All ingredients at room temperature (70°F-80°/21°C-27°C)

	1.5-Pound	2-Pound
Water	4 to 6 oz.	7 to 8 oz.
Salt	1-1/2 tsp.	2 tsp.
Vegetable oil	1-1/2 Tbsp.	2 Tbsp.
Bread flour	2-1/2 cups	3-1/3 cups
Sugar	1 Tbsp.	1-1/2 Tbsp.
Active Dry Yeast	1-1/2 tsp.	2 tsp.
Raisins	1/2 cup	3/4 cup

Follow the instructions from above for Multi-Grain Cinnamon Raisin Bagels.

PASTA RECIPES

KENT'S BASIC PASTA

(Dough Setting – Not for Timer)

All ingredients at room temperature (70°F-80°/21°C-27°C)

2 cups all-purpose flour

1 cup semolina flour

1 tsp. salt

1 Tbsp. olive oil or vegetable oil

7 oz. water

Measure all ingredients into bread pan. Select Dough setting. Press "Start/Stop", and allow to mix 8 to 10 minutes; then press "Start/Stop" to cancel. Remove dough and roll out on lightly floured surface. Roll to 1/8-inch thickness. Dust with flour if dough is sticky. Cut into 1/8-inch strips for narrow noodles or 1/4-inch for medium noodles. Cook noodles in a large pot of boiling salted water for 10 to 15 minutes. Drain in colander.

ERIC'S EGG PASTA

(Dough Setting – Not for Timer)

All ingredients at room temperature (70°F-80°/21°C-27°C)

2 cups all-purpose flour

1 cup semolina flour

1 tsp. salt

1 Tbsp. olive oil or vegetable oil

4 large eggs, slightly beaten

2 Tbsp. water

Measure all ingredients into bread pan. Select Dough setting. Press "Start/Stop", and allow to mix 8 to 10 minutes; then press "Start/Stop" to cancel. Remove dough and roll out on lightly floured surface. Roll to 1/8-inch thickness. Dust with flour if dough is sticky. Cut into 1/8-inch strips for narrow noodles or 1/4-inch for medium noodles. Cook noodles in a large pot of boiling salted water for 10 to 15 minutes. Drain in colander.

JAM & MARMALADE RECIPES

STRAWBERRY JAM

(Bake Setting – Not for Timer)

1-1/2 cups fresh strawberries, sliced 1 cup sugar
2 tsp. lemon juice 1 Tbsp. powdered low-sugar fruit pectin

Combine all ingredients into bread pan. Select Basic setting. Press “Start/Stop”. Allow to mix 5 – 6 minutes, scraping sides of pan with rubber spatula. Press “Start/Stop” to cancel. Select Bake Setting. Press “Start/Stop”. When unit signals and display reads 0:00, press “Start/Stop”. Using hot pads, remove bread pan. Pour jam into containers; cover. Refrigerate to set. **MAKES ABOUT 3 CUPS**

ORANGE MARMALADE

(Bake Setting – Not for Timer)

3 large oranges 1-1/4 cups sugar
1 lemon 2 Tbsp. powdered low-sugar fruit pectin

With a vegetable peeler, shave off the bright layer of peel from one orange and lemon; chop finely. Remove remaining white peel from orange and lemon, discard. Peel remaining oranges, discard peels. Slice fruit into 1/2-inch pieces. Combine chopped peels, fruit, sugar and pectin in bread pan. Select Basic setting. Press “Start/Stop”. Allow to mix 5 – 6 minutes, scraping sides of pan with rubber spatula. Press “Start/Stop” to cancel. Select Bake Setting. Press “Start/Stop”. When unit signals and display reads 0:00, press “Start/Stop”. Using hot pads, remove bread pan. Pour jam into containers; cover. Refrigerate to set.

MAKES ABOUT 3 CUPS

FROZEN BERRY JAM

(Bake Setting – Not for Timer)

1 package (10 to 12 oz) frozen berries, 1-3/4 cups sugar
(strawberries and raspberries are ideal) 1 Tbsp. lemon juice
1 pouch (3 oz.) liquid fruit pectin

Combine ingredients into bread pan. Select Basic setting. Press “Start/Stop”. Allow to mix 5 – 6 minutes, scraping sides of pan with rubber spatula. Press “Start/Stop” to cancel. Select Bake Setting. Press “Start/Stop”. When unit signals and display reads 0:00, press “Start/Stop”. Using hot pads, remove bread pan. Pour jam into containers; cover. Refrigerate to set. **MAKES ABOUT 3 CUPS**

SPREAD AND GLAZE RECIPES

GARLIC BUTTER

Mix:

1/4 cup margarine or butter, softened
1/8 tsp. garlic powder

HERB-CHEESE BUTTER

Mix:

1/4 cup margarine or butter, softened
1 Tbsp. grated Parmesan cheese
1 tsp. chopped fresh parsley
1/4 tsp. dried oregano leaves
Dash of garlic salt

ITALIAN HERB BUTTER

Mix:

1/4 cup margarine or butter, softened
1/2 tsp. Italian seasoning
Dash of salt

CHOCO-BANANA SPREAD

Mix:

1/3 cup mashed ripe banana
1/3 cup semi-sweet chocolate chips, melted

HAM AND SWISS SPREAD

Mix:

1 package (3 oz.) cream cheese, softened
2 tbsp. finely chopped fully cooked smoked ham
1 Tbsp. shredded Swiss cheese
1/2 tsp. prepared mustard

HERB-CREAM CHEESE SPREAD

Mix:

1 container (4 oz.) whipped cream cheese
1 tsp. chopped fresh or 1/2 tsp. dried dill weed
1 small clove garlic, finely chopped

HONEY-WALNUT SPREAD

Mix:

1 package (3 oz.) cream cheese, softened
1 Tbsp. chopped walnuts
2 tsp. honey

RIPE OLIVE SPREAD

Cover and process in food processor or blender until slightly coarse:

1-1/2 cups pitted ripe olives
3 Tbsp. olive oil
3 Tbsp. capers, drained
3 flat anchovy fillets, drained
1 tsp. Italian seasoning
2 cloves garlic

FRUITED CREAM CHEESE SPREAD

Beat on medium speed until fluffy:

1 package (8 oz.) cream cheese, softened
1/4 cup favourite fruit preserves
Whipped Honey-Orange Spread
Beat on medium speed until fluffy:
1 cup margarine or butter, softened
2 Tbsp. honey
2 tsp. grated orange peel

BROWNED BUTTER GLAZE

2 Tbsp. margarine or butter
2/3 cup powdered sugar
1/2 tsp. vanilla
3 to 4 tsp. milk

Heat margarine in 1-quart saucepan over medium heat until light brown; cool. Stir in powdered sugar and vanilla. Stir in milk until smooth and thin enough to drizzle.

CINNAMON GLAZE

Mix until thin enough to drizzle:
1/2 cup powdered sugar
1/4 tsp. ground cinnamon
1-1/2 to 2 tsp. water

CITRUS GLAZE

Mix until thin enough to drizzle:
1/2 cup powdered sugar
1 tsp. grated lemon or orange peel
1-1/2 to 2 tsp. lemon or orange juice

CREAMY VANILLA GLAZE

Mix until thin enough to drizzle:
1/2 cup powdered sugar
1/4 tsp. vanilla
1-1/2 to 2 tsp. milk

TROUBLESHOOTING THE MACHINE

PLEASE CHECK THE FOLLOWING:	Machine Malfunctions											
	LED DISPLAY DOES NOT TURN ON	LED READS 'H:HH'	SMOKE EMITTED FROM STEAM VENT (ON BACK OF UNIT) BURNING SMELL	BREAD TAKES TOO LONG TO BAKE	SIDES OF BREAD COLLAPSE AND BOTTOM IS DAMP	BREAD RISES TOO MUCH	UNDER BROWNED	BROWNED AND CENTER STICKY AND RAW	SIDES BROWN BUT FLOUR COATED BOTTOM	NOT BAKED	SLICES UNEVENLY AND IS STICKY	DOES NOT MIX
Unplugged	◆											
Bread pan not inserted correctly												◆
Ingredient spilled on heater element			◆									
Kneading blade not installed in bread pan					◆							◆
Top lid was repeatedly open during operation or left open							◆	◆		◆		
Menu selection was wrong							◆					
CONTROL PANEL:	Mode selection was wrong (<i>DOUGH mode was chosen</i>)									◆		
	Stop/Reset pad was pressed after starting							◆		◆		
	Bread left in bread pan too long after baking				◆							
	Breads sliced just after baking (<i>steam was not allowed to escape</i>)											◆
Water added after kneading flour								◆				
Power outage				◆		◆		◆		◆		
Open cavity too hot/ Must wait to cool		◆										

*If a power outage occurs, you can restart the machine if it has not begun the bake cycle. If it is at the bake cycle, then remove bread pan and place the pan into the oven to finish cooking.

Questions? Please call us toll-free at
1-800-526-2832.

TROUBLESHOOTING THE RECIPES

PLEASE CHECK THE FOLLOWING:		Baking Results								
		HEAVY DENSE TEXTURE	NOT BAKED IN CENTER	OPEN COARSE OR HOLEY TEXTURE	COLLAPSE	BREAD RISES TOO MUCH	BREAD DOES NOT RISE ENOUGH	FLOURED TOP	OVER BROWNED	BROWNED AND FLOURED SIDES CENTER STICKY AND RAW
MEASUREMENT ERRORS	FLOUR	Not enough		◆						
		Too much	◆				◆			
	YEAST	Not enough				◆		◆		
		Too much					◆			
	WATER or LIQUID	Not enough	◆						◆	
		Too much		◆	◆	◆		◆		◆
	SUGAR	Omitted								◆
		Too much				◆		◆		
	SALT	Omitted			◆	◆	◆			
	FLOUR:	Old or bad flour used	◆						◆	
All-Purpose flour								◆		
YEAST:	Old yeast used							◆		
	Wrong type of yeast used							◆		
Hot water was used instead of cold or room temperature								◆		

Questions? Please call us toll-free at
1-800-526-2832.

COMMONLY ASKED QUESTIONS

WHY DID MY BREAD TURN OUT LIKE LEAD, RESEMBLING A HOCKEY PUCK?

Perhaps you forgot the yeast (we can all error!) or you used stale yeast, extra salt or sugar or hot liquids that may have killed the yeast and inhibited rising.

WHY DOES MY LOAF LOOK CAVED IN ON TOP?

Perhaps there was too much liquid or moisture from fruits or vegetables or cheese. It may have risen too fast due to too much yeast. You'll be surprised to find when you cut the top off that you will have a tasty loaf with a coarse texture.

WHY DOES MY LOAF LOOK LUMPY OR HAVE AN UNEVEN SHAPE ON TOP?

Perhaps there wasn't enough moisture. Sometimes heavier textured breads appear this way.

WHY DOES MY LOAF HAVE LARGE HOLES?

There was probably too much yeast or moisture.

WHY DOES MY RECIPE TURN OUT PERFECT MOST OF THE TIME BUT DOES NOT OCCASIONALLY?

Perhaps the humidity in the air or the moisture in the flour varied causing the dough to be stickier or drier OR the room temperature was cold or very hot. Remember the machine cannot make judgment calls for those variables.

WHY ARE THERE DEPOSITS OF FLOUR ON THE SIDE OF THE BAKED LOAF?

Perhaps with a heavier bread all the dry ingredients did not get mixed in the kneading; the next time you could try using a rubber spatula to push down ingredients on the sides of the pan, after the first kneading cycle.

WHY DO THE RAISINS AND DATES SEEM TO BE CLUMPED TOGETHER AT THE BOTTOM OR THE LOAF?

The raisins and dates were too sticky. Try air-drying them overnight on the counter or buying date pieces that have a dextrose coating on the outside.

HOW TO TEST YEAST

The following instructions can be used to determine the freshness and quality of your yeast. To test, follow these instructions:

1. Place 1/2 cup of lukewarm water into a small bowl or cup.
2. Stir 1 tsp. of sugar into the water.
3. Sprinkle 2 tsp. of yeast over the surface.
4. Place bowl or cup in a warm area and allow it to sit for 10 minutes undisturbed.
5. The mixture should foam and produce a strong yeast aroma. If this does not occur, the yeast is inactive and stale and new yeast should be purchased.

CARE AND CLEANING INSTRUCTIONS

Cleaning the Oster® Deluxe Bread & Dough Maker

Before cleaning the Bread Maker, unplug it and allow it to cool. To clean, wipe manually: Do not immerse in water! And make sure to use only a mild kitchen detergent – benzine, cleaners, scrubbing brushes and chemical cleaners will damage the unit.

Before re-using the unit, make sure it is completely dry.

Body and Lid

1. Remove all bread crumbs by wiping gently with a slightly damp cloth.
2. As you wipe, take care not to bend the temperature sensor, which is located on the inside wall of the Bread Maker.

Baking Pan and Kneading Blade

1. Wipe clean with a damp cloth and dry thoroughly.
2. Do not wash the pan or removable parts in the dishwasher.

CARING FOR YOUR OSTER® BREAD MAKER

Non-Stick Pan and Blade

1. Keep your Bread Maker clean.
2. Do not use metal utensils. These will damage the non-stick coating on the pan and kneading blade.
3. Don't worry if the non-stick coating changes color over time. The color change is the result of steam and other moisture and in no way affects the performance.
4. If you experience difficulty in removing the kneading blade, place warm water in the bread pan for 10-15 minutes to allow the kneading blade to loosen out.

Storage

1. Make sure that the unit is completely cool and dry before storing.
2. Store the Bread Maker with the lid closed.
3. Do not place heavy objects on the top lid.

BAKING AT HIGH ALTITUDES

At High Altitudes above 3,000 feet, dough rises faster. Therefore, when baking in high altitudes some experimentation is required. Follow the suggested guidelines. Use one suggestion at a time and remember to write down which suggestions work best for you.

Guidelines:

1. Reduce the amount of yeast by 25%.
This will inhibit the bread from over-rising.
2. Increase salt by 25%. The bread will rise slower and have less of a tendency to sink.
3. Watch your dough as it mixes. Flour stored at High Altitudes tends to be drier.
You might have to add a few tablespoons of water, until the dough forms a nice ball.

Along the way, feel free to ask questions.
You can call us toll free at

1-800-526-2832.

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NOTES

NOTES

I-YEAR LIMITED WARRANTY

Sunbeam Products Inc. warrants to the original purchaser, subject to the limitations and exclusions set forth below, that this product shall be free, in all material respects, of mechanical and electrical defects in material and workmanship from the date of purchase for one year. This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to operating instructions or disassembly, repair or alteration by any person other than an authorized service center.

Our obligation hereunder is limited to repair or replacement, at manufacturer's option, of the product during the warranty period, provided that the product, along with the model number and original dated proof of purchase, is sent postage prepaid, directly to the following address:

For products purchased in the United States:

SUNBEAM APPLIANCE SERVICE STATION
117 Central Industrial Row
Purvis, MS 39475

For products purchased in Canada:

SUNBEAM APPLIANCE SERVICE STATION (KND)
Please call 1-800-667-8623 or email us at
consumeraffairs@consumer.sunbeam.com

Do not return this product to the place of purchase or to the manufacturer; doing so may delay the processing of your warranty claim.

Answers to questions regarding this warranty or for your nearest authorized service location may be obtained by calling toll-free 1-800-597-5978 or by writing to Sunbeam – Consumer Affairs, at P.O. Box 948389, Maitland, FL 32794-8389. Answers to questions regarding this warranty or for your nearest Canadian authorized service location may be obtained by calling toll-free in Canada 1-800-667-8623. For warranty information or for an authorized service location outside of the United States and Canada, please see the warranty service card inserted in the product packaging.

DISCLAIMER

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Oster[®]

DELUXE 2-LB BREAD & DOUGH MAKER

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